



To start

Marinated Olives with Mediterranean herbs	4.5
Roasted Almonds with rosemary	4.5
Bread with Dip Spanish bread with fresh tomato salsa and aioli	6.5
Boquerones anchovies in olive oil marinated in white wine vinegar	6.5
Sardinas tin of sardines with salted butter and bread	7
Bitterballen 6 pcs with mustard	7
Crispy Chicken Fried chicken thigh with chipotle mayo	7.5
Pimientos de Padron padron peppers with sea salt	7.5
Calamares fried squid rings with aioli and lemon	8.5
Fried Eggplant krokante plakjes aubergine met honing, bieslook en selderijzout	6.5
Iberico Croquettes 4 pcs with aioli	6.5
Vega Croquetas 4 pcs cheese-onion croquettes with sweetsour tomato chutney	6.5
Albondigas classic Spanish seasoned meatballs in a rich tomato sauce	8.5
Patatas Bravas with Spanish spicy bravas sauce and aioli	6.5
Crispy Cauliflower with chipotle mayo	6.5

Oysters (per piece/half dozen)

"Classico" mignonette and lemon	3.5/20
"Cava" cava and grapefruit foam	4/22.5
"Leche de Tigre" tiger's milk with jalapeño and cilantro	4/22.5

Charcuterie & Cheese

Manchego	7.5
hard Spanish sheep's cheese with truffle honey	
Marinated Manchego	7.5
aged 4 months, with olive oil, garlic and fresh herbs	
Pata Negra	14
thinly sliced, 32-month aged ham from the Iberico pig	
Fuet	6
with coarse honey mustard	
Cheese Platter	14.5
4 different cheeses served with nut bread and quince paste:	
<u>Tetilla</u> -young, creamy cow's milk cheese from Galicia	
<u>Sansueña</u> - semi-hard, slightly bitter sheep's cheese from Catalonia	
<u>Bleu de Alkmaar</u> - mildly spicy blue-veined cheese from the Netherlands	
<u>Amsterdam crumbly cheese</u> - aged local crumbly cheese, salty and tangy	
Charcuterie	15
serrano, chorizo and Iberico cebo served with mustard and Amsterdam pickle	
Peps Snack Platter	22
mix of cheese, ham and cured sausage served with olives, almonds, quince and nut bread	

Cold

Ceviche	12.5
sea bass cured in tiger's milk with carrot gel, sweet and sour vegetables and canchita	
Tapenade with Roasted Vegetables	7
Catalan fresh tomato, pepper and nut tapenade with roasted vegetables	
Broad Bean Salad	8.5
fresh broad bean and pea salad, with crispy radicchio, salted lemon and manchego	
Tuna Tartare	11
with avocado cream, chipotle mayo and sweet tomato	
Tomato Salad	7.5
Burrata & Artichoke	9.5
with soft artichoke, caramelized walnuts and herby oil	
Steak Tartare	12.5
with soft egg yolk cream, pepper mayo and croutons	

*Between the first glass and a table full of tapas,
for spontaneous or elaborate,
For the whole plan or the lack of it*

Pinchos - cold pinchos per piece

Pincho de Serrano y Manchego	4.5
aged manchego and serrano ham with roasted bell pepper and oregano	
Pincho de Chorizo y Aioli	4.5
spicy chorizo with creamy aioli and little gem lettuce	
Pincho de Tomate Salsa	3.5
fresh tomato, basil and cornichon	
Pincho de Ensaladilla de Huevo	3.5
creamy egg salad, lemon mayo and fried capers	
Pincho de Sardinas	4.5
marinated sardines with avocado cream	
Pincho de Boquerones	4.5
marinated anchovies with creamy tetilla cheese and fresh-sweet tomato	

Pinchos - warm pinchos per piece

Pincho de Asado	5.5
thinly sliced grilled petite tender with herby chimichurri	
Pincho de Gamba	5.5
spicy baked prawn in garlic with fresh tomato salsa	
Pincho de Salmón	5.5
warm smoked salmon with lemon mayo, fried capers and dill	

Warm

Steak Chimichurri	14
thinly sliced grilled petite tender with herby chimichurri	
Entrecôte	14
thinly sliced grilled entrecôte with rosemary salt	
Half Chicken	11
grilled half poussin chicken with creamy corn purée	
Sticky Ribs	12
slow-cooked spareribs in a spicy honey glaze	
Secreto	9.5
thinly sliced grilled pork bavette with slightly sweet madeira jus	
Mussels	10
seasoned mussels with chorizo foam, cracklings and breadcrumbs	
Shells	10
mussels, razor clams and vongole stewed in white wine with fresh gremolata	
Pulpo	12.5
plancha octopus with pepper-saffron sauce and baked potato	
Sardinas a la Plancha	9.5
grilled sardines with lemon and sea salt	
Sea Bass	13
pan-seared sea bass with fresh lemon beurre blanc	
Halibut	13
with creamy lobster sauce and grilled lemon	
Gamba Pil Pil	9.5
peeled prawns in spicy garlic oil and parsley	
Tortilla	6.5
classic Spanish omelet with potato	
Roasted Fennel	8
with pickled onion, cucumber, lemon, olive and mint	
Fried Artichoke	8.5
with creamy eggplant purée, smoked oil and chips	

Desserts

Crème Catalana	7.5
Catalan custard with cinnamon and caramelized brown sugar	
Creamed quark & Red Fruit	7
with meringue and honey	
White Chocolate Sponge Cake	8
with blood orange sorbet	
Mocha Martini	8.5
mocha mousse with hazelnut-orange crumble, vanilla ice cream and Baileys foam	
Espresso Martini	11